Nutrients per serving

COBrownGravy180

Number of Servings: 180 (60.85 g per serving)

Amount	Measure	Ingredient
29.00	oz	Margarine, 80% fat, unsalted, stick
7 3/4	tsp	Spice, onion, pwd
5 1/2	tsp	Spice, pepper, black
7 3/4	tsp	Herb, marjoram, leaves, ground
5 1/2	tsp	Herb, thyme, ground
2 3/4	qt	Flour, all purpose, white, bleached, enrich
11.00	qt	Broth, beef, clear, rducd sodium, rts,

Nutritior	ı ra	cts		
Serving Size (61g)				
Servings Per Contain	er			
mount Per Serving				
alories 70 Cal	ories fron	n Fat 35		
	% Da	ily Value*		
otal Fat 4g		6%		
Saturated Fat 0.5g	3%			
Trans Fat 0g				
Cholesterol 0mg 0				
Sodium 110mg		5%		
otal Carbohydrate	6g	2%		
Dietary Fiber 0g		0%		
Sugars 0g				
Protein 1g				
/itamin A 4% •	Vitamin (0%		
Calcium 0% •	Iron 2%			
Percent Daily Values are ba iet. Your daily values may b epending on your calorie ne	e higher or l			
Calories:	2,000	2,500		
otal Fat Less than Saturated Fat Less than	65g 20g	80g 25g		
holesterol Less than	300mg	300 mg		
odium Less than	2,400mg			
otal Carbohydrate	300g 25g	375g 30g		

Instructions

Food Handling:

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.
- Single gloves should be used for only one task and then discarded.

Cooking:

- Cook to an internal temperature of 212F for 1-2 minutes until thickened

Holding:

- Hold for hot service at an internal temperature of 135 F or higher.

Melt margarine. Stir in spices and flour. Cook, stirring occasionally, until mixture is lightly browned. Gradually stir in broth. Cook stirring contantly until thickened.

Serve 2 oz (1/4 cup) per serving

1 serving = 0 CS unless more than 1/4 cup is served.

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